

Sour Cream Pound Cake

1 package Duncan Hines Golden Butter Recipe cake mix
1 cup sour cream
½ cup vegetable oil
¼ cup sugar
4 eggs

Preheat oven to 375 degrees. Combine all ingredients and beat at high speed for 2 minutes. Spoon into greased and floured bundt pan. Bake for 45-55 minutes or until cake tests done. Cool in pan for 25 minutes; remove to wire rack to cool completely. When cool, drizzle icing over top of cake.

Frosting

1 cup powdered sugar
2 tablespoons milk